

AMENDMENTS

In the Claims

Please amend the claims as indicated below. The language being added is underlined ("___") and the language being deleted contains either a strikethrough ("——") or is enclosed by double brackets ("[[]]").

1. (Currently Amended) Device for transforming a dough ball into an elongated dough portion, comprising a supply for the dough ball, a roller assembly receiving the dough ball from the supply for rolling the dough ball into a separate flat piece of dough, and means for rolling up the flat piece of dough into an elongated roll of dough, wherein the supply is adapted for joint discharge of at least two adjacent dough balls to the roller assembly for forming said flat piece of dough, wherein the supply is adapted for simultaneously discharging two dough balls.

2. (Original) Device according to claim 1, wherein the supply and the roller assembly are adapted in mutual adjustment for feeding and flattening adjacent dough balls while forming a transitional area in between them, considered in a direction transverse to the process direction.

3. (Currently Amended) Device according to claim 1, wherein the supply is provided with a feed, operative to provide ~~for~~ consecutively supplied dough balls in series, and with a distributor, operative to receive the dough balls in series and to displace the dough balls transversely, and a buffer, operative to receive transversely

displaced dough balls and to delay downstream supply of the dough balls to form sequential sets of the dough balls, such that ~~for transforming~~ a succession of dough balls supplied in series to the distributor is transformed into a succession of sets of dough balls discharged parallel to the roller assembly by the buffer.

4. (Canceled)

5. (Previously Presented) Device according to claim 1, comprising a roll-out or moulding unit placed after the roll-up means, for lengthening the roll of dough.

6. (Currently Amended) Method for transforming a dough ball into an elongated dough portion, wherein at least two dough balls are simultaneously supplied adjacent to each other to a roller assembly, are passed therethrough and are flattened thereby in order to form a separate flat piece of dough, wherein during flattening, the dough of dough balls that are adjacent to each other in a direction transverse to the process direction is urged into close contact with each other.

7. (Currently Amended) Method for transforming a dough ball into an elongated dough portion, wherein at least two dough balls are simultaneously supplied adjacent to each other to a roller assembly, are passed therethrough and are flattened thereby, wherein during flattening, the dough of dough balls that are adjacent to each other in a direction transverse to the process direction are formed into a separate slab of dough forming one unity.

8. (Previously Presented) Method according to claim 6, wherein the dough balls are supplied with a mutual distance that is larger than the size of the dough balls in a direction transverse to the process direction.

9. (Previously Presented) Method according to claim 6, wherein a number of dough balls are supplied successively, are positioned adjacent to each other and are simultaneously discharged to a roller assembly and are flattened parallel therein.

10. (Previously Presented) Method according to claim 6, wherein the dough after flattening is rolled up into a dough roll.

11. (Original) Method according to claim 10, wherein the dough roll is passed through a device for lengthening the dough roll by rolling.

12. (Previously Presented) Method according to claim 6, wherein dough balls having a diameter of approximately 7-9 cm are supplied.

13. (Original) Method according to claim 12, wherein the rollers transform dough balls into a slab having a thickness of approximately 1.5-2.5 cm.

14. (Original) Method according to claim 12, wherein the rollers transform two dough balls simultaneously into a slab of dough having a width of approximately 40-50 cm.

15. (Original) Method according to claim 11, wherein the dough roll is lengthened to a length of at least 75 cm.

16. (Original) Method according to claim 11, wherein the lengthened dough roll is used for forming a so-called Zopfbrot or Brioche, baguette.

17. (Previously Presented) Method according to claim 6, wherein use is made of dough balls of wheat flour or a wheat-containing mixture.

18.-19. (Cancelled)

20. (Previously Presented) Method according to claim 7, wherein the dough balls are supplied with a mutual distance that is larger than the size of the dough balls in a direction transverse to the process direction.

21. (Previously Presented) Method according to claim 7, wherein a number of dough balls are supplied successively, are positioned adjacent to each other and are simultaneously discharged to a roller assembly and are flattened parallel therein.

22. (Previously Presented) Method according to claim 7, wherein the dough after flattening is rolled up into a dough roll.

23. (Previously Presented) Method according to claim 7, wherein the dough roll is passed through a device for lengthening the dough roll by rolling.

24. (Previously Presented) Method according to claim 7, wherein dough balls having a diameter of approximately 7-9 cm are supplied.

25. (New) Method according to claim 6, wherein supplying the at least two dough balls simultaneously comprises:

consecutively conveying dough balls in series;

displacing selected ones of the dough balls transversely with respect to a series conveying direction; and

delaying downstream supply of the dough balls to form sequential sets of the dough balls, such that a succession of dough balls supplied in series is transformed into a succession of sets of dough balls, conveyed along the series conveying direction, and aligned transversely with respect to the series conveying direction.

26. (New) Method according to claim 7, wherein supplying the at least two dough balls simultaneously comprises:

consecutively conveying dough balls in series;

displacing selected ones of the dough balls transversely; and

delaying downstream supply of the dough balls to form sequential sets of the dough balls, such that a succession of dough balls supplied in series is transformed into a succession of sets of dough balls, conveyed along a conveying direction, and aligned

transversely with respect to the conveying direction.